

Golden carrots
and almonds

- 4 cups sliced, peeled carrots
- Boiling salted water
- $\frac{1}{2}$ cup butter or margarine,
about
- 1 cup blanched almonds
- 2 to 3 tablespoons Cointreau
- 1 tablespoon sugar
- Salt, pepper
- Parsley

Cook carrots in boiling salted water until crisp-tender. Drain and keep warm. Melt $\frac{1}{4}$ -cup butter in large saucepan. Saute almonds until lightly toasted. Add carrots and more butter, if desired, and saute 5 minutes. Add Cointreau, sugar and season to taste with salt and pepper. Garnish with parsley sprigs. Makes about 8 servings.